Prunotto



DOLCETTO D'ALBA 2017

Classificazione
DOC

Annata
2017

Climate
The 2017 vintage in Alba will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting of Dolcetto started on August 28th and concluded on September 4th.

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Harvest and Vinification

Grapes were brought to the cellar for destemming and crushing. Grapes were left to macerate on the skins for 7 days at a maximum temperature of 27–28 °C (81-82 °F). Malolactic fermentation was completed by mid December. The wine was aged in stainless steel tanks for several months. Dolcetto was bottled in spring.

Historical Data

Dolcetto is a historic wine from Piedmont's long-established winemaking traditions. Aging occurs in steel vats in order to bring out the full expression of aromas and flavors characteristic of this grape variety.

Tasting Notes

Dolcetto is a lively ruby red color. Youthful and grapey on the nose it is reminiscent of ripe fruit.